

1978

the mandarin



IN ORDERING

Imagine that you are a Chinese family selecting everything cooked à la carte, just as we do here at The Mandarin. Chinese food is served "family style" with something for everyone, rather than a main entree for each individual. So for two persons, for instance, a soup and 2 or 3 dishes and rice are enough. For larger groups, order as many dishes as there are persons in the party, plus "one for the table," and a soup. Which would mean for a party of five—a soup, 6 dishes, and rice. In the case of eight or ten persons, instead of that many dishes, perhaps you will want to select a certain number, and have "double orders," or twice the amount. In any case, whether you are trying Mandarin Chinese food for the first time, or an epicure wishing to discuss the philosophy of fine food, our entire staff awaits with pleasure to satisfy your pleasure.

These are some of my favorite dishes

CHIAO-TZU

Our most popular and famous appetizer; small dumpling turnovers filled with a delicate meat stuffing, grilled crisp on one side, served hot and steaming with vinegar and hot pepper oil

MONGOLIAN LAMB (OR BEEF)

Slices of tenderloin of lamb or beef sautéed with scallions

OR:

Grilled quickly over the Mongolian Fire Pit, served in hot Mandarin Buns

MANDARIN SWEET AND SOUR FISH

Whole fresh rock cod, baked in a special delicate sweet and sour sauce or preserved ingredients

PRAWNS À LA SZECHWAN

A traditional Western Chinese dish: tender young prawns in a spicy, flavorful, hot, red sauce

SMOKED TEA DUCK

Our incomparable version of Peking Duck, smoked in special ovens over burning tea leaves; crispy skin, haunting flavor

CHUNGKING BEEF

An unusual dish from the West of China. Spicy hot!

MU SHUI PORK

Slices of pork lightly sautéed with eggs and mushrooms. This is especially delicious rolled in paper-thin pancakes with duck sauce and slivered scallions

MANDARIN CRAB

(In Season) Sautéed in the shell, with a pungent sauce of Chinese rice wine and crushed, fresh ginger

RED-COOKED EGGPLANT

Combined with pork in a delicious wine sauce

SPINACH MANDARIN

Fresh spinach leaves and silvery noodles combined in a light chicken sauce

ASPARAGUS À LA SHANGTUNG

(In Season) Crisply sautéed with a whisper of sesame flavor. Served cold

MANDARIN GLAZED APPLES (OR BANANAS)

Apples or bananas dipped in batter, glazed with candy syrup and then plunged into ice water at your table to crystallize the candied coating

Celia Chiang

THE ROYAL MANDARIN BANQUET

Service for 8 or more

22.00 per person

MANDARIN HORS D'OEUVRE PLATE

CHIAO-TZU

SIZZLING RICE SOUP

SMOKED TEA DUCK (Whole)

Delicately prepared in our specially built smoke-oven.

PRAWNS À LA SZECHWAN

WALNUT CHICKEN MONGOLIAN LAMB

MANDARIN SWEET AND SOUR FISH (Whole)

SNOW PEAS AND WATER CHESTNUTS MANDARIN FRIED RICE

MANDARIN GLAZED BANANAS JASMINE TEA

MANDARIN STYLE FAMILY DINNERS

Minimum Service for 2

THE MANDARIN

EGG FLOWER SOUP

SWEET AND SOUR SPARERIBS

GREEN PEPPER CHICKEN

GOURMET VEGETABLES

COOKIES

HAM FRIED RICE

JASMINE TEA

Service for Three Persons add:

OYSTER-SAUCE BEEF

Service for Four Persons add:

SHRIMP À LA SHANGHAI

14.00 per person

THE GOLDEN GOURMET

HOT AND SOUR SOUP

ALMOND CHICKEN

OYSTER-SAUCE BEEF

GOURMET VEGETABLES

HAM FRIED RICE

COOKIES

JASMINE TEA

Service for Three Persons add:

SHRIMP À LA SHANGHAI

Service for Four Persons add:

EGGPLANT À LA SZECHWAN

16.00 per person

THE DYNASTY

SIZZLING RICE SOUP

CHICKEN MANDARIN

VEGETABLES DE LUXE

SHRIMP À LA SHANGHAI HAM FRIED RICE

COOKIES JASMINE TEA

Service for Three Persons add:

MING'S BEEF

Service for Four Persons add:

MANDARIN SWEET AND SOUR FISH

18.00 per person

No substitutions on all dinners.
Traditional festive dishes served on Chinese holidays.
Minimum service 7.50 per person.

APPETIZERS

MANDARIN HORS D'OEUVRE PLATE (Serves 2)	6.95
CHIAO-TZU	3.95
SPRING ROLL	4.50
Delicately shredded pork, chicken, bean sprouts and bamboo shoots wrapped in our specially made thin pancake and deep fried.	
FRIED WON TON	4.50
Served with Mandarin Sweet and Sour Sauce.	
MANDARIN SPARERIBS	6.95
FRIED SHRIMP BALLS	6.95

SOUPS

(Serves 4)	
SIZZLING RICE SOUP	7.25
Chicken broth blended with shrimps, mushrooms and sizzling morsels of deep fried golden rice crust.	
HOT AND SOUR SOUP	7.25
Chicken broth with sliced bamboo shoots, pork and bean curd.	
WON TON SOUP	6.50
EGG FLOWER SOUP	6.50
CUCUMBER AND CHICKEN SOUP	6.95
SPINACH AND BEAN CURD SOUP	6.50
SEAWEED SOUP	6.50

EGGS

MU SHUI PORK	9.75
STIRRED EGGS WITH SHRIMP	8.95
STIRRED EGGS WITH ABALONE	10.95
STIRRED EGGS WITH BEAN SPROUTS	7.95

MONGOLIAN FIRE-PIT DINNER

EGG FLOWER SOUP OR HOT AND SOUR SOUP	
SEVEN SAUCES TO MARINATE AND FLAVOR SLICES OF TENDERLOIN OF LAMB OR BEEF GRILLED OVER OUR MONGOLIAN FIRE-PIT	
HOT MANDARIN BUNS	JASMINE TEA
14.00 per person	

FOWL

MANDARIN CHICKEN SALAD	8.75
Torn chicken and bean sprouts with pepper oil and vinegar dressing	
LEMON CHICKEN	8.75
CHICKEN MANDARIN	8.75
ALMOND CHICKEN	8.75
GREEN PEPPER CHICKEN	8.75
WALNUT CHICKEN	8.75
CURRY CHICKEN	8.75
SMOKED TEA DUCK	25.00 (Whole) 12.50 (Half)

SEAFOOD

SHRIMP À LA SHANGHAI	9.50
FRIED SHRIMP	9.50
SHRIMP IN SWEET AND SOUR SAUCE	9.50
SHRIMP WITH SNOW PEAS	9.50
FRIED PRAWNS	9.75
LOBSTER MANDARIN	18.00
ABALONE WITH MUSHROOMS	16.00
MANDARIN SWEET AND SOUR FISH (Seasonal)	
CRAB MANDARIN (Seasonal)	
OYSTERS À LA PEKING	9.50

À LA SZECHWAN

Hot and Spicy

BON-BON CHI	8.75
Torn chicken, julienne cucumber salad with red pepper and sesame seed butter.	
KUNG PAO CHICKEN	8.75
Diced chicken sautéed with bamboo shoots, green and red peppers, chilis and peanuts.	
HOT PEPPER CHICKEN	8.75
BEEF À LA HUNAN	9.50
Beef strips sautéed with glass noodles and chilis. (Mao Tse Tung's hometown's dish!)	
CHUNGKING BEEF	9.50
TWICE COOKED PORK	9.50
PORK À LA SZECHWAN	9.50

FISH À LA SZECHWAN (Seasonal)	
Whole fish with hot and spicy sauce.	
PRAWNS À LA SZECHWAN	9.75
SHRIMP BALLS À LA SZECHWAN	9.75
SPICY MA POU BEAN CURD	7.95
Bean curd sautéed with spicy minced pork and pickled vegetables in pepper oil.	
EGGPLANT À LA SZECHWAN	7.95
STRING BEANS À LA SZECHWAN	7.95
Long green beans with minced dried shrimp and pickled vegetables	

MEATS

FIVE SPICED BEEF (Cold)	9.50
MONGOLIAN BEEF	9.75
MONGOLIAN LAMB	9.75
MING'S BEEF	9.50
GINGER BEEF	9.50
OYSTER-SAUCE BEEF	9.50
GREEN PEPPER BEEF	9.50
PEKING SWEET AND SOUR PORK	9.50
SWEET AND SOUR SPARERIBS	9.50
THREE INGREDIENTS	9.75
Sliced ham, chicken and abalone delicately blended and sautéed.	

CHOW MEIN

Mandarin Pan-Fried Noodles

CHICKEN CHOW MEIN	7.50
SHRIMP CHOW MEIN	7.50
PORK CHOW MEIN	7.50
BEEF CHOW MEIN	7.50
CURRY SHRIMP CHOW MEIN	7.95
MANDARIN SPECIAL CHOW MEIN	7.95

VEGETABLES

MUSHROOMS AND BAMBOO SHOOTS	8.25
BEAN SPROUTS WITH ONIONS	7.95
BABY CORN EARS WITH MUSHROOMS	8.25
VEGETABLES DE LUXE	7.95
CHINESE CABBAGE WITH MUSHROOMS	8.25
SNOW PEAS WITH MUSHROOMS AND WATER CHESTNUTS	8.25
CHINESE LONG BEANS WITH PORK (Seasonal)	7.95
ASPARAGUS À LA SHANGTUNG (Seasonal)	7.95
RED-COOKED EGGPLANT	7.95
SPINACH MANDARIN	7.95

DESSERTS

MANDARIN GLAZED BANANAS (Serves 4)	7.95
MANDARIN GLAZED APPLES (Serves 4)	7.95
CHILLED LICHEE FRUIT	3.50
ICE CREAM	1.95
MANDARIN ORANGES	1.95
FRESH FRUIT (Seasonal)	

FRIED RICE	1.50 per person
STEAMED RICE	1.00 per person
JASMINE TEA	0.25 per person



For 6 or more persons, one and a half or double orders may be necessary.
Prices will be adjusted accordingly.

We will not be responsible for lost or misplaced articles.

(One day advance notice required)

(Whole duck serves 4 or more)

CRISPY DUCK

BEGGAR'S CHICKEN

CRISPY CHICKEN

SHARK'S FIN SOUP

STUFFED CUCUMBER SOUP

MANDARIN HORS D'OEUVRE COLD PLATTER

18.00 up

(Also known as Genghis Khan's Fire Pot)

陽類

歷花溪

洋蔥牛肉

鹹菜肉絲

四

四

干偏四季豆 七元九毛五

素什錦
七元九毛五

妙青蟹 時價
芙蓉蟹 時價

吳心貞

炸醬麵 七元九毛

猪肉炒麵 七元五毛

尺虫類

1/24
12
12

黃瓜山藥肉湯 只十

北京烤鴨加薄餅廿
香酥金烏二十天

什錦拼盤
十八元



WHY THE NAME "THE MANDARIN"

Since the mid-19th century, European and American traders, diplomats, missionaries, soldiers and tourists began to appear in great numbers along the China coast. They soon noticed that there was a small elite group in the Empire with their own distinctive costume, language, and above all, an exquisite style of living. The early Western visitors referred to them with the romanized term "MANDARIN." "Man" was short for "Manchus," the rulers of China at that time, and "Da-rin" literally means "Big Shot," an honorific salutation for all government officials.

This imperial officialdom or Mandarin class consisted mainly of the educated literati whose love for literature, art, philosophy and stylish living equaled, if not surpassed, their zeal for state affairs. It goes without saying that their exquisite style of living included the culinary arts. While European aristocrats took pride in their armors and stables, in Chinese high society a good household chef was far more treasured and envied by all. The fame of some of these chefs even overshadowed that of their masters. Society sought after their secret recipes as eagerly as they did paintings and calligraphy. Since no Mandarin could resist epicurean lures, to titillate the palate was a sure way to win friendship and favor.

In the West, the term "Mandarin" has been liberally extended to mean anything exquisite, stylish or exotic from China, such as "Mandarin jacket," "Mandarin duck," "Mandarin orange" and "Mandarin" once the court language and now the national spoken tongue of China. In short, MANDARIN has become a synonym for what is best of China, and we are proud to name our restaurant THE MANDARIN.

OUR SUCCESS STORY IN SAN FRANCISCO AND BEVERLY HILLS

The founder of this restaurant, Madame Cecilia Chiang, came from a Mandarin family. Due to the post-WW II political turmoil in China, she has made the United States her new home. In June 1968, she introduced the first Mandarin Restaurant, located in Ghirardelli Square, San Francisco, to the American public. The Mandarin offers not only the distinctive and select cuisines of Peking, Hunan, Szechwan, Canton, Mongolia and other regions of China, but also recreates a decor and atmosphere reminiscent of the reserved beauty of a Chinese home with all its warmth and charm. Today, we can experience the savoir-faire that the Mandarins possessed by sipping a glass of bouquet wine and savoring a few gourmet dishes under a gorgeous painting or some well-known calligraphy at The Mandarin. We who are associated with the restaurant are fully aware of the fact that our service is much more than a business enterprise - it is also a modest endeavor to perpetuate and even to improve on the glorious Chinese traditions of many millennia.

We are happy to announce that another Mandarin Restaurant made its debut in April 1975 in Beverly Hills. Our success is a clear testimony to the increasing interest, knowledge and appreciation of Chinese cuisine by our friends all over the world. We promise to do our best to justify the high taste of our patrons. We continue to need your constant advice and support. Let us all participate in this cultural entente which we believe to be not only an effective but also a pleasant medium in bringing people all over the world closer together.



BEVERLY HILLS • SAN FRANCISCO

*To Our Most
Illustrious Guests:*

Chinese cooking has a long and worthy history of its own. We are ever endeavoring to bring you the ancient heritage of Chinese cuisine. It is rich with succulence and flavors, whether the base be chicken, beef, sea food or pork.

We offer herewith our best Chinese foods for your epicurean taste. It is our pleasure to fulfill your satisfaction as you partake these selected Chinese dishes prepared according to the custom of centuries ago.

Thank you for your patronage. Any suggestions will be very much appreciated.

BARNUM & FLAGG COMPANY SAN BERNARDINO, CALIF.

Nanking Cafe

American and Chinese Foods

*Breakfast Served
at Any Hour*

1300 W. Main Street

Barstow, Calif.

Phone 2394

CHINESE FOOD TO TAKE OUT

For an Adventure in Delicious and Savory Foods, Try Our Selected Chinese Dishes

No. 1
\$1.20 Per Person (2 or More Only)
Pork Chow Mein
Fried Shrimps
Egg Foo Young
Fried Rice
Almond & Fortune Cake
Egg Roll
With Three Orders
ADD
Bar-B-Q Spare Ribs
With Four Orders

No. 2
\$1.40 Per Person (2 or More Only)
Chicken Chow Mein
Sweet and Sour Spareribs
Fried Shrimps
Fried Rice
Almond & Fortune Cake
Egg Foo Young
With Three Orders
ADD
Almond Chicken
With Four Orders

No. 3
\$1.75 Per Person (2 or More Only)
Chicken Subgum Chow Mein
Barbecued Spareribs
Fried Shrimps
Egg Foo Young
Fried Rice
Almond & Fortune Cake
Egg Roll
With Three Orders
ADD
Sweet and Sour Pork
With Four Orders

CHICKEN EGG ROLL 1.00

FRIED SHRIMP, CHINESE STYLE 1.00

Jumbo Shrimps, dipped in batter, fried in deep fat, served with our special hot sauce and steamed rice.

SWEET AND SOUR SHRIMP 1.25

Whole Jumbo Shrimps dipped in batter and fried, then cooked with pineapple and mixed vegetables in sweet and sour sauce.

SWEET AND SOUR PORK 1.25

Tender Pork, cut in cubes, dipped in batter and fried, then cooked with pineapple and mixed vegetables in sweet and sour sauce.

PORK SPARE RIBS, SWEET AND SOUR WITH PINEAPPLE 1.00

CHICKEN STICK, SWEET AND SOUR 1.25

BAR-B-Q SPARE RIBS, CHINESE STYLE 1.15

WATERCHESTNUT CHOP SUEY 1.25

Mixed waterchestnuts, extra fine cut pork with mixed vegetables.

TOMATO BEEF CHOW YUK 1.25

Sliced tender pieces of beef with tomato and green peppers.

WATERCHESTNUT CHOW YUK 1.25

Sliced lean pork and waterchestnuts blended with bamboo shoots, mushrooms and mixed vegetables.

CHINESE GINGER BEEF 1.25

BOK CHOY CHOW YUK 1.25

Chinese green vegetables sautéed with pork.

BO LO GUY PAN 1.50

Sliced chicken, waterchestnuts and almonds blended with bamboo shoots and mixed vegetables.

ALMOND CHICKEN 1.50

Mixed chicken, waterchestnuts and almonds blended with bamboo shoots and mixed vegetables.

MO GOO GUY PAN 1.50

Sliced Chicken meat with mushrooms, blended with waterchestnuts, bamboo shoots and Chinese vegetables in season.

CHINESE PEA PODS WITH PORK 1.25

Young tender Chinese pea pods and sliced pork, waterchestnuts and mixed vegetables.

CHOP SUEY SERVED WITH RICE

Pork Chop Suey80

Beef Chop Suey80

Green Pepper Chop Suey . .80

Fresh Chicken Chop Suey . 1.10

Fresh Shrimp Chop Suey . .85

Fresh Chicken Almond Chop Suey 1.35

Tomato Chop Suey with Pork or Beef85

Subgum Pork Chop Suey . 1.00

CHOW MEIN (CRISP FRIED NOODLES) PAN FRIED NOODLES 15c EXTRA

Pork Chow Mein85

Beef Chow Mein85

Fresh Shrimp Chow Mein . .90

Fresh Chicken Chow Mein 1.15

Fresh Chicken Almond Chow Mein 1.50

Subgum Chicken Chow Mein 1.50

Combination Vegetable Chow Mein80

FOO YOUNG (CHINESE OMELETTE)

Pork Egg Foo Young85 Shrimp Foo Young85 Ham or Bacon Foo Young .85

Chicken Foo Young90 Vegetable Foo Young75

Steaks and Chops

PLAIN STEAK95
CHICKEN FRIED STEAK95
T-BONE STEAK	2.10
BEEF TENDERLOIN STEAK	2.25
NEW YORK CUT	2.25
TOP SIRLOIN	2.25
CLUB STEAK	2.25
LAMB CHOPS	1.50
PORK CHOPS	1.25
BREADED VEAL CUTLETS	1.00
HAMBURGER STEAK90
BABY BEEF LIVER and Bacon or Onions85
FRIED SPRING CHICKEN	1.35

Sandwiches

Chicken Salad Sandwich . .65

Combination Ham & Cheese .55

Tuna Fish Sandwich35

Steak Sandwich80

Chicken Sandwich65

Clubhouse Sandwich85

Pork or Beef Sandwich . . .45

Ham Sandwich45

Denver Sandwich45

Cheese, Swiss or American .30

Hamburger Sandwich . . .30

Lettuce & Tomato Sandwich .25

Hot Pork or Beef Sandwich .60

Bacon & Tomato Sandwich .40

Ham or Bacon and Egg . . .55

Pork Chop Sandwich . . .70

Deviled Egg Sandwich . . .35

Hot Chicken or Turkey Sandwich . . .70

Egg Sandwich30

Cheeseburger40

Soups

Vegetable or Cream of Tomato30

Chicken Broth30

Chili Con Carne with Beans .35

Dinner Soup25

Potatoes and Vegetables

French Fried, Shoestring or Fried Potatoes . . .20

Hash Brown20

Corn, Green Peas or String Beans . . .15

French Fried Onion Rings .35

Desserts

Assorted Pie20

Pie a la Mode30

Ice Cream15

Donuts, each10

Drinks

Coffee .10; Tea (pot) .10

Hot Chocolate or Cocoa .15

Iced Tea10

Iced Coffee10

Sweet Milk .15; Buttermilk .10

Half & Half Milk and Cream .25

a la Carte Breakfasts

Sausage and Eggs90

Pork Chop or Lamb Chop and Two Eggs 1.00

Breakfast Steak 1.00

Bacon & Eggs, Vienna Style 1.00

Ham or Bacon and Eggs . .90

Two Eggs, fried or boiled . .50

Two Poached Eggs on Toast .45

Fried Ham or Bacon . . .75

Ham or Bacon Omelette . .80

Cheese Omelette75

Jelly Omelette75

Fried Sausage75

COFFEE, TOAST AND POTATOES INCLUDED WITH ABOVE ORDERS

Waffle40

French Toast and Jelly . .60

Toast and Jelly30

Cinnamon Toast35

Hot Cakes (3)35

Milk Toast40

COFFEE INCLUDED

SIDE ORDERS

Side Ham40

Side Sausage40

Side Bacon40

Side Eggs25

Cereals

All Dry Cereals with Milk . .25

Oatmeal with Milk25

WITH CREAM 10c EXTRA

Fruits in Season

Stewed Prunes20

Apple Sauce25

Peaches, Pears or Figs Canned25

Sliced Bananas in Cream . .35

Tomato, Grapefruit, Pineapple or Orange Juices .15 & .25

NO 9 Fishermen's Grotto

Enjoy good seafood even more
with selected Wines



White			California Wines			Red		
Bottle No.	Chablis		Half Bottle	Bottle		Bottle No.	Burgundy	
1.	Wente Chablis	4.00	7.00	15.	Louis Martini Burgundy	4.00	7.00	
2.	Beringer Chablis	4.00	7.00	16.	Beringer Burgundy	4.00	7.00	
3.	Almaden Pinot Chardonnay	4.00	7.00	17.	Almaden Pinot Noir	4.00	7.00	
4.	Wente Pinot Blanc	4.00	7.00					
12.	Green Hungarian, Weibel	4.00	7.00					
Riesling - Rhine Type			Bordeaux Type - Claret			Red		
5.	Paul Masson Emerald Dry	4.00	7.00	18.	Christian Bros. Cabernet Sauvignon	4.50	7.50	
6.	Almaden Johannisberg Riesling	4.00	7.00	19.	Almaden Cabernet Sauvignon	4.50	7.50	
7.	Wente Grey Riesling	4.50	7.50	14.	Souverain Zinfandel			
8.	Christian Bros. Riesling	4.00	7.00					
Sauterne and Loire			Rosé			Red		
9.	Wente Dry Semillon	4.00	7.00	20.	Almaden Gamache Rose	4.00	7.00	
10.	Christian Bros. Sauvignon Blanc	4.00	7.00	21.	Christian Bros. Vin Rose	4.00	7.00	
11.	Almaden Chenin Blanc	4.00	7.00	22.	Wiebel Crackling Rose		8.00	
13.	Souverain Chenin Blanc		7.50					
White			Imported Wines			Red		
25.	Pouilly-Fuisse (France)	12.00	23.00	30.	Beaujolais (France)	5.00	9.00	
26.	Liebtraumlich (Germany)	5.50	10.00	31.	Chianti Ruffino (Italy)	5.00	9.00	
27.	Johannisberg Riesling (Germany)	5.00	9.00	32.	Lancer's Rose (Portugal)	6.00	11.00	
28.	Seave Ruffino (Italy)	4.50	8.00	37.	Mateus White (Portugal)	5.00	9.00	
29.	Piesporter Goldtröpfchen	8.00	15.00	38.	Mateus Rose (Portugal)	5.00	9.00	
	Spätlese (Germany)	5.00	9.00					
35.	Fazi Batingia Verdicchio (Italy)							
Champagne and Sparkling Wines								
California			Imported					
40.	Korbel Champagne	6.00	11.00	45.	Mumm's Extra Dry	12.00	23.00	
41.	Korbel Rouge Sparkling Burgundy	6.00	11.00	46.	Mumm's Cordon Rouge	13.00	25.00	
Bar Selections								
Cocktails			Mixed Drinks			Fizzes		
Old Fashioned	1.75	Mai Tai	2.50	Whiskey Sour	1.75	Alexander	2.00	
Manhattan	1.75	Side Car	2.00	Gimlet	1.75	Tequila Sunrise	1.75	
Dry Martini	1.75	Strawbry Daiquiri	2.25	Singapore Sling	2.25	Black Russian	2.50	
Fisherman's Punch	2.25	Banana Daiquiri	2.25	Blue Fog	2.25	Coconut Willy	2.50	
Margarita	2.00	Irish Coffee	2.00	Rum Punch	2.25	Chi Chi	2.50	
Gold Cadillac	2.50	Rusty Nail	2.50	Tom Collins	1.75	Pina-Colada	2.50	
Screw Driver	1.75	Pink Squirrel	2.00	Grasshopper	2.00	Daiquiri	1.75	
Harvey Wallbanger	2.50	Fisherman's Coffee	2.00	Champagne Cocktail	2.00			
After Dinner Drinks			Beer and Ale					
Chartreuse (Imported) (Green)	2.00	Benedictine and Brandy	2.00					
Kahlua	2.00	Anisette	1.75	Cointreau	1.75			
Creche de Cacao	1.75	King Alphonse	2.00	Stinger	2.00			
Flora Delle Alpi (Italy)	2.00	Curacao	1.75	Tuaca	2.00			
Pernod	2.00	Courvoisier	2.00	Hennessey Cognac	2.00			
Metaxa	2.00	Courvoisier VSOP	2.50	Kahlua Whip	2.25			
		Creche de Menthe	1.75	Galliano	2.00			
Ale	1.10	Premium Beer	1.20					
Domestic Beer	1.10	Imported Beer	1.50					
All Soft Beverages			.50					

Applicable Sales Tax will be added to the price of all Food and Beverage Items served

NO 9 Fishermen's Grotto



M. Gerald & Sons

NO 9 FISHERMAN'S WHARF • SAN FRANCISCO, CALIFORNIA

NO 9 Fishermen's Grotto



Owned and Operated by *M. Gervaldi & Sons*

May We Suggest a Cocktail or Highball

OLD FASHIONED	1.75
MANHATTAN	1.75
MARTINI	1.75
BLOODY MARY	1.75
MARGARITA	2.00
FISHERMEN'S COFFEE	2.00
FISHERMEN'S PUNCH	2.25

See Back Cover for Complete Bar and Wine Selections

Sea Food Appetizers and Cocktails

Cracked Crab	Half	4.50	Shrimp Cocktail	3.75
	Whole	9.00	Olympia Oyster Cocktail	3.75
Half Dozen Eastern Oysters on Half Shell		4.50	Lobster Cocktail	4.50
Crab Cocktail		3.75	Eastern Oyster Cocktail	3.75
Combination Crab and Shrimp Cocktail			Small	3.75
Crab or Shrimp Cocktail with Mayonnaise or Louis Dressing			Large	5.00
				3.75

Chowders

Coney Island Clam Chowder (Red)	or	Boston Clam Chowder (White)	or	Fresh Clam Broth	2.00
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(Bread and Butter 50c Per Person Extra with Chowder or Cocktails)

Today's Specials

Rex Sole, Tartar Sauce	6.80*	Calamari Sauté in Wine	5.25
French Fried Jumbo Frog Legs	7.75	Grilled Pacific Red Snapper, Tartar Sauce	6.80
Steamed Clams, Plain or Bordelaise	7.75	Filet of Sole Maitre d'Hotel	7.75*
Spaghetti with Crab Meat	7.75	Grilled Swordfish, Tartar Sauce	9.30
Fishermen's Style	7.50	Filet of Sole with Fresh Tartar Sauce	6.80
Combination Sauté in Butter with Rice	9.25	Grilled Sea Bass or Halibut	9.30
Genuine Brook Trout, Grilled a la "Grotto"	7.75	Sand Dabs, Tartar Sauce	6.80*
Sea Bass Sauté in Wine en Casserole	9.50	Grilled Salmon, Maitre d'Hotel	9.30
French Fried Calamari en Olio D'Olive	5.25	Eastern Scallops, Tartar Sauce	8.25
Steamed Finnan Haddie, Butter Sauce	6.50*	Crab Legs Sauté in Butter with Rice	12.25
Mahi Mahi, Almondine	7.00	Combination Creole Sauté	
Grilled Filet of Sole Almondine	7.25	with Rice, en Casserole	9.25
Small Mixed Green Salad with Louis Dressing (when served with Entrees only, extra)	1.50		
Roquefort Dressing, extra	.35		

Our Famous Sea Food Salads

CHEF'S SPECIAL — Crab, Shrimp and Lobster Salad, Louis Dressing and Mayonnaise	9.95
Lobster Salad, Louis Dressing	12.25
Mixed Green Salad	3.00
with Shrimp or Crab Meat	8.75
Crab Salad, Louis Dressing	8.75
Shrimp Salad, Louis Dressing	8.75
Tomato Stuffed with Crab or Shrimp	9.00
Roquefort Dressing, extra	.35
Combination Crab and Shrimp Salad, Louis Dressing or Mayonnaise	8.75
Avocado Stuffed with Crab or Shrimp, Louis Dressing or Mayonnaise	9.00
Jumbo Prawn Salad, Louis Dressing or Mayonnaise	9.00

Local Crab

Baked Deviled Crab en Casserole	9.25*	Crab Meat a la Newburg en Casserole	9.25
Fried Crab Legs, Plain or Bordelaise	12.25	Crab Meat a la King en Casserole	9.25
Crab Legs Sauté in Wine Sauce	12.25	Crab Cakes (Crab Burgers)	8.75
Crab Meat a la Delmonico	9.25	Baked Crab Meat au Gratin	
Crab Meat a la Creole		en Casserole	9.25*
with Rice en Casserole	9.25	Crab Legs a la Mornay	12.25

Shrimps and Prawns

French Fried Prawns	9.25	Shrimp a la King, en Casserole	9.25
Prawns a la Newburg, en Casserole	9.25	Shrimp Creole with Rice en Casserole	9.25
Prawns a la King, en Casserole	9.25	Shrimp Newburg, en Casserole	9.25

(Bread and Butter Included with Above Orders)

MINIMUM CHARGE \$2.00 PER PERSON

*Please Allow 20 Minutes to Prepare

Enjoy good seafood even more with selected Wines

(See Back Cover for Wine List)

Luncheon Suggestions

Fishermen's Grotto Suggestions

Calamari Sauté in Wine	5.25	French Fried Calamari	5.25
Spaghetti Italiano (Meat Sauce)	8.50	Ground Round Steak	4.75
Rex Sole, Tartar Sauce	6.80*	Sand Dabs, Tartar Sauce	6.80*
Eastern Scallops, Tartar Sauce			8.25
Adventures Omelette a la "Hines" (Crab and Shrimp)			6.50
Boiled Pacific Red Snapper a la Sicilia			6.80*
Boiled Halibut with Cream Sauce or Mustard Sauce a la Scandia			9.30*
Grilled Filet of Petrale Almondine			7.25
Crab Cioppino, Fishermen's Style			10.25
Crab Legs a la Tofanelli			12.25
Boiled Salmon a la Sicilia			9.30
Grilled Abalone, Tartar Sauce (When Available)			15.75
Eastern Oysters Hangtown Fry (Omelette)	6.50	Broiled Oysters on Toast	5.25
Fried Eastern Oysters in Butter	5.25	Eastern Oyster Stew	5.25



Fishermen's Dinner

(Price of Entree Determines Price of Dinner)

Your Choice of: Clam Chowder — or — Shrimp Salad with Louis Dressing

\$9.50 Entrees

GRILLED FILET OF SOLE or GRILLED REX SOLE or
GRILLED SAND DABS or
GRILLED PACIFIC RED SNAPPER

\$12.00 Entrees

GRILLED SEA BASS or
GRILLED HALIBUT or GRILLED SALMON or
ASSORTED SHELLFISH PLATE A LA GROTTA
(Fried Crab Legs, Prawns, Oysters and Scallops)

Coffee • Tea • Milk

Lobsters

Lobster Meat a la Newburg en Casserole	13.25	Lobster Tail (Imported)	16.50
Lobster Meat a la King	13.25	Lobster Thermidor	13.25*
Fried Lobster with Hollandaise Sauce			13.25
Lobster (Imported) and Steak au Brochette with Rice Pilaf			13.50

Broiled Steaks and Chops

New York Cut, French Fried Potatoes	11.00	Broiled Half Spring Chicken	4.50*
Broiled Tenderloin Steak, Maitre d'Hotel	11.00	Spaghetti Italiano (Meat Sauce)	3.50
Veal Scaloppine	8.50	Fresh Ground Round Steak	4.75
Ham or Bacon and Eggs	3.00		

(Bread and Butter Included with Above Orders)

Sea Food Sandwiches

Filet of Sole Sandwich with Tartar Sauce	4.75	Tuna Sandwich	3.50
Crab or Shrimp Louis Sandwich	5.25	Hamburger Sandwich	3.50

(Sour Dough Bread and Butter 50c Per Person Extra with Sandwiches)

Potatoes and Vegetables

French Fried Potatoes	1.25	Green Peas	1.25
Shoestring Potatoes	1.25	Vegetable of the Day	1.25
Boiled Potatoes	1.25		

Desserts

Spumoni — Italian Ice Cream	1.25	Swiss or Monterey Cheese	1.50
Ice Cream or Sherbet	1.00	Roquefort Cheese	1.50
Jell-O	1.00	Camembert Cheese	1.50
Pie, per cut	1.25	Cheese Cake	1.50

Child's Plate (Under 12 Years of Age)

Filet of Sole	2.00	Hamburger Steak or Sandwich	3.50
Spaghetti Italiano (Meat Sauce)			2.00

Drinks

Coffee	.70	Milk	.70	Tea	.70	Ice Tea or Coffee	.70
House Wine by the glass							1.00

(See Back Cover for Complete Bar and Wine Selections)

ALL KINDS OF FISH AND SHELLFISH FROM OUR OWN BOATS

Please Examine Your Check Before Paying the Waiter

Not Responsible for Lost Articles

PLEASE, NO PERSONAL OR PAYROLL CHECKS ACCEPTED

FREE VALET CUSTOMER PARKING

"The Temple of Heaven Room" Cocktail Lounge

The Rice Bowl, New Chinatown's finest restaurant, where East meets West across the bridge of centuries, is a veritable treasure house of rare and exquisite relics of the Great Chinese Civilization. Here, amidst the swiftly flowing river of the Twentieth Century, slumber the mementoes of a gentler age . . . the Golden Age of Chinese poetry and painting, of philosophy and education. In the Temple of Heaven cocktail lounge they keep their timeless and inscrutable watch.

The bar, whose scrolled panels now resound to the bright, gay laughter of today's smart cocktail crowd, once harkened to the silvery tinkle of a Chinese Princess' song. Its incredibly delicate gold embossed carvings were patiently created by peaceful craftsmen over a period of centuries. In each tiny scroll is imprisoned the saga of their love and faith, and the

peaceful solitude of the Palace. "Ye Wee Yin," the Denequer Empress' temple, whose walls the panels graced during the Ch'in Dynasty, 479-268 B.C. Here also stand the eight-foot teak-wood and gold leaf goddess, Quan Yin, who brings eternal good fortune to all who pay their respects. In another corner is enshrined the Virgin Goddess Gao Yun, who bestows peace and happiness on all faithful patrons.

In the tower, highest in New Chinatown, a centuries-old god, reputed to be the largest in the United States, blesses all who enter the portals of the Rice Bowl, whose exterior is covered by green tiles, especially imported from China. The beautiful mural on the gold walls in the interior of the Rice Bowl were created and executed by Artist Dan Gleason, foremost American authority on Chinese mural art.

COCKTAILS

Martini	.40
Manhattan	.40
Old Fashioned	.40
Dubonnet	.55
Orange Blossom	.55
Side Car	.55
Bacardi	.55
Daiquiri	.55
Stinger	.55
Alexander	.55
Pink Lady	.55
Sazerac	.55
Clover Club	.65
Subserra	.65
Presidente	.65
Champagne Cocktail	1.00

SCOTCH

Scotch Hi Ball	.45
Black and White	.55
Dewar's White Label	.55
White Horse	.55
Teacher's	.55
Vat 69	.55
Martin's V. V. O.	.55
Johnnie Walker's Red Label	.55
Ballantine's 10 years	.55
Cutty Sark	.65
Johnnie Walker's Black Label	.65
Haig and Haig Pinch Bottle	.65
King's Ransom	.65
Ballantine's 17 years	.75

WINE & CHAMPAGNE

Domestic Wine	per glass	.25
Imported Wine	per glass	.45
Domestic Wine	Small Bottle	1.50
Domestic Dry Wine	Large Bottle	2.50
Domestic Champagne		1.25
		2.00
		3.50
Mumm's		8.00
		15.00

COGNAC

Bisquit	1.10
Martell 3 Star	1.10
Hennessy 3 Star	1.10
Courvoisier 3 Star	1.10

GIN RUM

Gordon's	.55
Fleischmann's	.55
Plymouth	.55
Bacardi	.55
Red Hard Jamaica	.55

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

MIXED DRINKS

Gin Fizz	.40
Sloe Gin Fizz	.40
Brandy Fizz	.50
Tom Collins	.40
Whiskey Collins	.40
Rum Collins	.50
Cuba Libre	.50
Whiskey Sour	.40
Gin Rickey	.40
Silver Fizz	.55
Golden Fizz	.55
Royal Fizz	.55
New Orleans Fizz	.60
Daiquiri Frozen	.60
Panama Cooler	.75
Planter's Punch	.75
Singapore Sling	.55
Tequila Sunrise	.55
French "75"	1.25
Vodka Collins	.50

BOURBON

Bourbon Hi ball	.40
Waterfall and Frazier	.45
Four Roses	.45
Hill and Hill	.45
Old Crow	bonded .50
Old Granddaddy	bonded .50
Old Taylor	bonded .50

CORDIALS & LIQUEUR

Anisette	.55
Apricot	.55
Cherry	.55
Blackberry	.55
Creme de Menthe	.55
Creme de Cacao	.55
Creme de Cassis	.55
Kummel	.55
Marasquin	.55
Curacao	.75
Cointreau	1.10
D. O. M. Benedictine	.75
Chartreuse Yellow	.80
Galliano	1.10
Chartreuse Green	1.10
Grand Marnier	1.10
Drambuie	1.10

I. W. Harper	bonded .55
Black Gold	17 years 1.25
Old McBrayer	17 years 1.25
Sunnybrook	.45
Southern Comfort	.60
Seagram's V. O.	.60
Canadian Club	.60

CHINESE LIQUEURS

Ng Gar Pai	1.10
Mui Kwe Lu	1.10

RYE & IRISH WHISKEY

Rye	.40
Mount Vernon	.50
Old Overholt	.50
John Jameson's	.55
Burke's	.55

BEER & ALE

Local Beer	.25
Ale	.25
Eastern Beer	.30
High Life	.30
Budweiser	.30
Blatz	.30

949 SUN MUN WAY
NEW CHINATOWN, LOS ANGELES CAL.

Dining—Dancing—3 Floor Shows Nitely
5% Federal Tax will be added to all bills while orchestra is playing

Delicious Chinese Food

Complete Chinese Family Style Dinner Served Only To Two or More Persons
GREATER VARIETY OF DISHES WHEN MORE PERSONS ARE SERVED

TELEPHONE Michigan 5897

Corkege Charge 75c per Person
Corkege means that the patron consumes his own alcoholic beverage.

90c PER PERSON

Egg Flower Soup Pork Chow Mein
Fried Fresh Shrimp Pork Fried Rice
Chinese Chop Suey
Fortune Cakes
Dessert and Tea

\$1.25 PER PERSON

Egg Flower Soup
Chicken Almond Chow Mein
Hot Bar-B-Q Sparerib or Pork
Pork Fried Rice Fried Fresh Shrimp
Chinese Peas Chop Suey
Tea and Almond Cake
Fortune Cakes

\$1.50 PER PERSON

Chicken Lotus Berrie Soup
Almond Chicken Fried Squab or Chicken
Chicken Roll or Fried Won Ton
Chicken Fried Rice Fried Fresh Shrimp
Fortune Cakes
Tea, Almond Cake and
Gum Quot

\$1.95 PER PERSON

Chicken Soup Special Sup Gum Chow Mein
Fried Squab or Chicken Chicken Roll
Chicken Fried Rice Fried Fresh Shrimp
Walnut Chicken
Fortune Cakes
Tea, Gum Quot and
Almond Cake

Doors Open from 2 p.m. to 3:00 a.m. . . . Dance Begins at 7:30 p.m. to 2:00 a.m.

Chinese Dishes a La Carte

SOUPS

Chicken Soup	.50
Egg Flower Soup	.40
Abalone Soup	1.00
Chinese Vegetable Soup	.50
Chicken Lotus Berrie Soup	.85
Bird Nest Soup	1.00
Shark Fin with Chicken Soup	1.50

CHOW MEIN (Chinese or Canton Style)

Pork Chow Mein	.65
Beef Chow Mein	.75
Sup Gum Chow Mein	.85
Chicken Chow Mein	.85
Shrimp Chow Mein	.75
Tomato Chow Mein	.75
Almond Chicken Chow Mein	1.00
White Mushroom Chicken Chow Mein	.90
Chicken Chop Suey Chow Mein	1.00
(With Chicken, Water Chestnut, Bamboo Shoot and Fancy Mushroom)	
Boneless Chicken Chow Mein	1.25
Rice Bowl Special Chow Mein	1.00
Yee Foo Mein	1.00 - 1.75

Bonquet and Private Parties

By Special Arrangement in Advance

Banquet Dinner of Four or More
Served for \$5.00 - \$10.00 - \$15.00 - \$20.00
Arrange in Advance

CHOP SUEY

Rice Bowl Special	.95
White Mushroom Chop Suey	.95
Fresh Shrimp Chop Suey	.75
Pineapple Chop Suey	.75
Beef Chop Suey	.75
Sweet Pea Chop Suey	.75
Sweet Pepper Chop Suey	.75
American Chop Suey	.65
Chinese Chop Suey	.75
Roast Pork Chop Suey	.75
Li Hung Chong Chop Suey	.85

RICE BOWL SPECIAL

Bar-B-Q Sparerib	.90
Bar-B-Q Pork	.65
Sweet Pickle Roasted Duck	.90
Fried Chicken Roll	.85 - 1.00 - 1.10
Fried Half Chicken	1.25

CHICKENS

Chicken Mushroom Chop Suey	1.25
Almond Chicken (Chinese Style)	.85
Walnut Chicken (Chinese Style)	1.25
Cho Gai Pen (Sliced Boneless Chicken)	1.25
Currie Chicken (Chinese Style)	1.00
Boiled Chicken	.75
Tomato Catsup Chicken	.95
Chicken Chop Suey	1.00

FRIED SHRIMP

Fried Fresh Shrimp	.75
Large Order Fried Shrimp	1.00
Shrimp with Tomato Sauce	.85
Shrimp with Currie Sauce	.85

SPECIAL DISHES TO ENJOY WITH YOUR COCKTAIL

Served from 8:00 p.m. to 2:00 a.m.

Bar-B-Q Sparerib	.90	Bar-B-Q Pork	.75
Fried Squab (Half)	.85	Roast Duck	.85
Crisp Fried Noodles	.25	Roasted Almond	.20

SQUABS AND DUCKS

Bar-B-Q Duck	.75
Almond Duck	1.00
Fried Squab	1.65
Squab with Mushroom and Vegetable	1.65
Squab in Bean Sauce	1.65
Walnut Squab Canton Style	1.65

MISCELLANEOUS or Chow Yok

Pork with Green	.60
Minced Meat Cooked with Water Chestnut	.60
Pineapple Sparerib	.85
Gai Lon Yok (Chinese Broccoli and Pork)	.60
Pork Chow Yok (Tenderloin Pork and Veg. and Meat)	.75
Ma Hai Yok (Water Chestnut, Mushroom and Meat)	.75
Fon Kei Yok (Pork Cooked with Tomato)	.60
Dow Foo Yok (Bean Cake with Pork)	.50
Pungent Barbecued Pork	.75

RICE

Shrimp Fried Rice	.60
Chicken Fried Rice	.75
Pork Fried Rice	.50
Plain Rice (Per Bowl)	.15
Gai Fon (Rice with Chicken, Steamed in Casserole)	1.00
Bok Op Fon (Rice with Squab, Steamed in Casserole)	1.00
Beef Rice (Steamed in Casserole)	.75

WON TON Chinese Raviolis

Chicken Won Ton with Soup	.60
Roast Pork Won Ton	.60
Fried Won Ton with Pickle Sauce	.65
Soup Won Ton with Duck	.75

SOUP NOODLES

Chop Suey Noodles	.60
Pork Noodles	.60
Chicken Noodles	.65
Wer Mein	.75
(Cooked with Chicken, Water Chestnut, Mushroom and Bamboo Shoot)	

EGGS

Egg Foo Young	.60
Fresh Shrimp Egg Foo Young	.75
Roast Pork Egg Foo Young Canton Style	.75
Chicken Foo Young	.75
Sup Gum Foo Young	.75
(Cooked with Water Chestnut, Bamboo Shoot and Mushroom)	

DESSERT

Lichee Nut	.35
Lichee (Preserved in Syrup)	.50
Gum Quot	.35
Preserved Ginger	.35
Assorted Chinese Candies	.35
Chinese Almond Cake	.25
Chinese Fortune Cakes	.25

SANDWICHES

Lettuce and Tomato	.35
Chicken	.50
Roast Pork	.50
Fried Egg	.40
Bar-B-Q Sparerib	.90
Ham and Egg	.50

Prices Subject to Change Without Notice

Not Responsible For Lost Articles

"WHILE CHANGEABLE CONDITIONS PREVAIL, WE ARE
SUBJECT TO SERVE WHAT WE HAVE ON HAND."

We Reserve the Right to Refuse Service to Anyone

OVER PLEASE FOR
WINE LIST



10/27/78

LUNCHEONS

LUNCHEON SERVED FROM 11:30 A.M.—4:00 P.M.

\$3.50 PER PERSON

EGG FLOWER SOUP
FRIED RICE
PINEAPPLE SWEET & SOUR PORK
FRIED PRAWNS
CHICKEN W/ MIXED VEGETABLES
\$7.00 Service For Two Includes:
PORK CHOW MEIN
\$10.50 Service For Three Includes:
PORK CHOW MEIN
SPRING EGG ROLLS

\$14.00 SERVICE FOR FOUR

EGG FLOWER SOUP
FRIED RICE
FRIED PRAWNS
ALMOND CHICKEN
PINEAPPLE SWEET & SOUR PORK
PRESSED MANDARIN DUCK
ROAST PORK W/ MIXED VEGETABLES
SPRING EGG ROLLS

ABOVE LUNCHEON SERVED
W/ TEA & FORTUNE COOKIES

BUSINESSMAN LUNCHEONS

COMBINATION PLATES

\$2.00 PER PERSON

MONDAYS:
CHINESE VEGETABLES W/ BEEF
PINEAPPLE CHICKEN
FRIED RICE

THURSDAYS:
PINEAPPLE SWEET & SOUR PORK
SPRING EGG ROLLS
FRIED RICE

WEDNESDAYS:
BAR-B-Q SPARERIBS
CHICKEN VEGETABLES W/ CHICKEN
FRIED RICE

TUESDAYS:
SORRY
WE ARE CLOSED
ON TUESDAYS

FRIDAYS:
FRIED PRAWNS
CHINESE VEGETABLES W/ SHRIMP
FRIED RICE

RICE PLATES

TENDER GREENS W/ BEEF RICE	1.50	PINEAPPLE SWEET & SOUR PORK	1.50
CURRY CHICKEN RICE	1.50	TENDER GREENS W/ ROAST PORK	1.50
PRAWNS W/ VEGETABLES RICE	2.00	ASPARAGUS / BEEF RICE	2.00
PRAWNS W/ LOBSTER SAUCE RICE	2.00	BEEF / BLACK MUSHROOMS RICE	2.50
BEEF RICE EN CASSEROLE	2.50	PEAS, ROAST PORK & EGGS RICE	2.00
		CHICKEN RICE EN CASSEROLE	2.40

A LA CARTE

SOUPS

ABALONE SOUP	2.00	MUSTARD GREEN SOUP	1.00
SEAWEED SOUP	1.25	W/ SALTED DUCK EGG	25¢ extra
GREEN PEAS EGG FLOWER SOUP	.20	CHICKEN CORN CHOWDER	2.00

SEA FOODS

FRIED GULF PRAWNS		SHELLED PRAWNS W/ VEGETABLES	
FRIED PRAWNS IN SHELL		SHELLED PRAWNS W/ SNOW PEAS	
GRILLED PRAWNS W/ BACON		SHELLED PRAWNS W/ CASHEW NUTS	
LOBSTER IN SHELL—BLACK BEAN OR CURRY SAUCE	.25	SHELLED PRAWNS W/ LI-CHEE (Sweet & Sour Sauce)	2.80
CLAMS SAUTEED	2.50	PRAWNS W/ LOBSTER SAUCE	2.85
FRIED FRESH SQUID	1.85	CRACKED CRAB	Seasonal
		Curry, Black Bean, or Ginger & Green Onion Sauce	Seasonal
		STEAMED ROCK COO	Seasonal

MEATS

MONGOLIAN LAMB	3.00	BEEF UNDER SNOW	
PINEAPPLE SWEET & SOUR PORK	2.40	BEEF W/ SNOW PEAS	
PINEAPPLE SWEET & SOUR SPARERIBS	2.40	BEEF W/ TOMATOES	
GINGER BEEF	2.65	BEEF W/ ASPARAGUS (Seasonal)	
BEEF W/ OYSTER SAUCE	2.65	BEEF W/ LONG BEANS (Seasonal)	2.00
ROAST PORK W/ SWEET PEAS	2.75	MONGOLIAN BEEF (Steak Balls)	4.25
ROAST PORK W/ CHINESE GREENS	2.15	W/ SEASONAL VEGETABLES	\$1.00 Extra

FOWLS

CANTONESE CHICKEN SALAD	4.10	MANDARIN DUCK	5.00
CANTONESE FRIED CHICKEN	2.15	FRESH ROAST DUCK	5.00
FRIED STUFFED CHICKEN WINGS	3.00	CHICKEN W/ CASHEW NUTS	2.75
PARCHMENT WRAPPED CHICKEN	3.00	CHICKEN W/ CURRY OR PLUM SAUCE	2.60
DICED ALMOND CHICKEN	2.25	CHICKEN W/ BLACK MUSHROOMS	3.00

VEGETABLES

MIXED VEGETABLES	1.60	EGG FOO YOUNG	
SNOW PEAS W/ WATER CHESTNUT	2.10	SHRIMP FOO YOUNG	
SNOW PEAS W/ BLACK MUSHROOMS	1.50	CRAB MEAT FOO YOUNG	2.25
CHINESE GREENS W/ GINGER	1.50	CHICKEN FOO YOUNG	1.60

SEASONAL VEGETABLES

ASPARAGUS W/ BLACK BEAN SAUCE	2.15		
CHINESE LONG BEANS W/ BROWN BEAN SAUCE	2.15		
CHINESE BROCCOLI HEARTS W/ OYSTER SAUCE	2.50		

MINIMUM SERVICE OF \$1.00 PER PERSON

RICE

STEAMED RICE	
FRIED RICE W/ SHRIMP	
FRIED RICE W/ ROAST PORK	0
FRIED RICE W/ CHICKEN	.10
YANG CHOW FRIED RICE	1.85
Combined w/ Garden Peas, Shrimp, Roast Pork, Green Onions and Shredded Lettuce	

WON TON

PORK WON TON SOUP	
BEEF WON TON	
WOR WON TON	
FRIED WON TON	
FRIED SUEY GOW	
OYSTER BEEF WON TON (In Gravy)	
FRIED WON TON IN CHICKEN BROTH	
FRIED WON TON IN DUCK BROTH	
SUEY GOW SOUP	
HONG TOA YEE WON TON	3.70

NOODLES

(IN SOUP)

PORK NOODLES	1.00
BEEF NOODLES	1.50
WOR NOODLES	2.25
FRIED NOODLES IN CHICKEN BROTH	2.25
FRIED NOODLES IN DUCK BROTH	2.50

CHOW MEIN

(PAN FRIED OR CRISPY)

PORK CHOW MEIN	1.50
BEEF CHOW MEIN	1.75
CHICKEN CHOW MEIN	1.50
SHRIMP CHOW MEIN	2.50
TOMATO BEEF CHOW MEIN	2.00
CANTONESE CHICKEN CHOW MEIN	2.50
DICED ALMOND CHICKEN CHOW MEIN	2.75
SPICY ASPARAGUS & BEEF CHOW MEIN	2.75

MUN YEE MEIN

(FRIED NOODLES SOFTENED W/ DUCK BROTH)

PORK MUN YEE MEIN	2.25
BEEF MUN YEE MEIN	4.25
CHICKEN & MUSHROOM MUN YEE MEIN	4.75
SUP GUM MUN YEE MEIN	3.00
PRAWNS & MUSHROOM MUN YEE MEIN	4.75
ASPARAGUS & BEEF MUN YEE MEIN	5.75

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畫意能達萬言



Arnold Genthe and Little Chinese Friend—about 1896. See story on Back Cover.

TAO TAO

675 JACKSON ST.
CHINATOWN
SAN FRANCISCO
YUkon 2-6125

***One Picture Is Worth Ten Thousand Words**

OPEN DAILY EXCEPT THURSDAY

From Our Tao Tao Bar

Bar Drinks60 cents up Call for Brands65 cents up

Cocktails and Mixed Drinks

Alexander75	Happy Tao Tao Night75
Angel's Tip65	Tao Tao Sling85
Bronx75	Amer Picon Punch85
Between the Sheets85	Brandy Fizz75
Blue Moon75	Brandy Cassis85
Black Russian75	Cuba Libre60
Bacardi75	Egg Nog75
Champagne	1.00	Gin Rickey60
Chinatown85	Gin and Tonic60
Daiquiri70	Honolulu Punch	1.00
Dubonnet65	John Collins65
Forbidden Fruit75	New Orleans Fizz75
French "75"	1.00	Planters Punch85
Gibson60	Royal Fizz75
Gimlet70	Sloe Gin Fizz70
Grasshopper75	Silver Fizz75
Honeymoon85	Singapore Sling75
Honolulu70	Sherry Flip65
Jack Rose75	Suistesse85
Last Kiss85	Tom Collins60
Martini60	Whiskey Sour65
Manhattan60	Golden Fizz75
Old Fashioned60	Screwdriver65
Pink Lady75	Tequila Sunrise85
Pink Garter75	Tequila Margarita85
Pink Squirrel75	Zombie	1.50
Pick Me Up85		
Rob Roy70		
Side Car75		
Stolen Kiss85		
Stinger75		
Sazerac75		
Green River75		
White Pearl75		

Beer

All Local Beer45	All Eastern Beer50
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Please Note: For extra services beyond the regular facilities of the cocktail bar, we reserve the right to charge accordingly.

Wine List

Appetizer Wines

	Glass
1—Dry Sack Sherry.....	.60
2—Harvey's Bristol Cream Sherry.....	.70
3—Duff Gordon Nina Sherry (Imported).....	.50
4—Ste. Raphael or Dubonnet.....	.40
5—Palomino Sherry35
6—Triple Cream Sherry.....	.50

White Wines

	Bottle Serves 4	Half Serves 2	Glass
7—Rheinitter—German Rhine	2.85	1.50	.50
8—Cordon D'Alsace—Riesling	2.85	1.50	.50
9—Sauterne	2.25	1.15	.35
10—Chablis	2.25	1.15	.35
11—Grey Riesling	2.25	1.15	.35

Rose' Wines

12—Antinori Rosé—Italy	2.85	1.50	.50
13—Cresta Blanca Vin Rosé (Grenache).....	2.85	1.50	.50

Red Wines

14—Eschenauer Rouge—Fr. Bordeaux.....	2.85	1.50
15—Chanson Rouge—Fr. Burgundy.....	2.85	1.50
16—Antinori Chianti—Italy	2.85	1.50
17—Burgundy	2.25	1.15	.35
18—Cabernet	2.25	1.15	.35

Sparkling Wines

19—Bollinger Brut—French	9.50	5.00
20—Moet & Chandon (Imported).....	9.50	5.00
21—Lancers Crackling Rosé	7.5060
22—Roma Champagne	5.00
23—Cresta Blanca Sparkling Burgundy.....	6.50	3.50
24—Korbel Sec Champagne.....	7.00	3.75

PLEASE ORDER BY NUMBER

Chinese Dishes (A La Carte)

湯	Soup	
蛋花湯	Egg Flower Soup	.70
紫菜湯	Seaweed Soup	.95
芥菜湯	Mustard Green Soup	.70
鮑魚湯	Abalone Soup	1.10
豆腐湯	Bean Cake Soup	.85
雲吞湯	Won Ton Soup (Ravioli)	.65

雞	Chicken	
杏仁雞丁	Almond Chicken	2.00
菠蘿雞球	Pineapple Chicken	2.00
毛菇雞球	Mushroom Chicken	2.10
冬菇雞球	Chinese Mushroom Chicken	2.35
核桃雞球	Walnut Chicken	2.75
蘭芷雞球	Chicken with Sweet Peas, Seasonal	
菜蘆雞球	Chicken with Green Vegetables	2.00
豉汁雞球	Chicken with Soy Bean Sauce	2.85
紙包嫩雞	Paper Wrapped Chicken	2.75
手撕雞	So See Gai	4.00

鴨	Duck	
窩燒鴨	Almond Duck	1.85
火鴨	Barbecued Duck	1.60

鵲	Squab	
紅燒乳鵲	Fried Squab	2.75
毛菇鵲脯	Squab with Mushroom	2.50
核桃鵲脯	Squab with Walnut	3.00

飯	Rice	
叉燒炒飯	Barbecued Pork Fried Rice	.80
雞粒炒飯	Diced Chicken Fried Rice	1.00
鮮蝦炒飯	Shrimp Fried Rice	1.00

AUTHENTIC CHINESE DISHES *From the Chef's Galley*

DINNER FOR ONE

\$ 2.75

WON TON SOUP
MUSHROOM CHICKEN
FRIED PRAWNS
FRIED RICE
COOKIES TEA

DINNER FOR TWO

\$ 5.50

WON TON SOUP
MUSHROOM CHICKEN
FRIED PRAWNS
FRIED RICE
SWEET AND SOUR PORK
COOKIES TEA

DINNER FOR SIX \$ 21.00

WON TON SOUP SO SEE GAI
SPRING ROLL SWEET AND SOUR PORK
PRAWNS & BEAN SAUCE FRIED RICE
BARBECUED PORK WITH WATERCHESTNUT AND MUSHROOMS
COOKIES TEA

DINNER FOR THREE

\$ 8.25

WON TON SOUP
MUSHROOM CHICKEN
FRIED PRAWNS
SWEET AND SOUR PORK
GAH MING YEONG
FRIED RICE
COOKIES TEA

DINNER FOR FOUR

\$ 14.00

WON TON SOUP
PAPER WRAPPED CHICKEN
SWEET AND SOUR PORK
SPRING ROLL
PRAWNS WITH BEAN SAUCE
BARBECUED PORK WITH
WATERCHESTNUT AND MUSHROOM
FRIED RICE
COOKIES TEA

NOT RESPONSIBLE FOR LOST ARTICLES

Chinese Dishes (A La Carte)

海鮮 Sea Food

炸蝦球	Fried Prawns	1.60
蘭芷蝦球	Prawns with Sweet Peas, Seasonal	
菜蘆蝦球	Shrimp with Green Vegetables	1.85
菠蘿蝦球	Shrimp with Pineapple	1.85
酥炸生蠔	Fried Oysters	1.60
豉汁蝦球	Prawns with Bean Sauce	2.50
豉汁龍蝦	Lobster in Shell with Bean Sauce	2.60

肉類 Pork & Beef

叉燒	Barbecued Pork	1.00
菠蘿排骨	Pineapple Spare ribs	1.00
青椒炒肉	Green Pepper Chow Yuke (Beef or Pork)	.95
番茄炒肉	Tomato Chow Yuke	.95
什錦炒肉	Sup Gum Chow Yuke (Vegetables)	.95
菜心炒肉	Green Vegetables Chow Yuke	.85
豆腐炒肉	Bean Cake Chow Yuke	.85
芽菜炒肉	Bean Sprouts Chow Yuke	.85
洋葱炒肉	Onion Chow Yuke	.95
蘭芷炒肉	Sweet Peas Chow Yuke, Seasonal	
馬蹄炒肉	Waterchestnut Chow Yuke	1.50
菠蘿古老肉	Sweet and Sour Pork	1.95
炒假綿羊	Gah Ming Yeong (Finely cut beef with Chinese vegetables and toast rice noodles.)	1.85

蛋	Egg	
春捲	Spring Roll	1.75
芙蓉蛋	Egg Foo Young	1.10
芙蓉蝦	Shrimp Foo Young	1.35

雲吞	Won Ton	
叉燒雲吞	Barbecued Pork Won Ton	.75
牛肉雲吞	Beef Won Ton	.90
雞絲雲吞	Sup Gum Won Ton	.90
炸雲吞	Chicken Won Ton	1.00
楊州窩吞	Fried Won Ton	1.25
鴻圖伊吞	Wor Won Ton	2.25
鴨羹伊吞	Hung Toa Ye Won Ton	2.75
	Diced Duck Ye Won Ton	2.75

麵類	Noodles	
叉燒麵	Barbecued Pork Noodles	.75
牛肉麵	Beef Noodles	.90
雞絲麵	Sup Gum Noodles	.90
楊州窩麵	Chicken Noodles	1.00
	Young Chow Wor Noodles	2.25

炒麵	Fried Noodles	
肉絲炒麵	Pork Chow Mein	1.00
牛肉炒麵	Beef Chow Mein	1.10
鮮蝦炒麵	Shrimp Chow Mein	1.50
雞絲炒麵	Chicken Chow Mein	1.50
生雞絲炒麵	Special Chicken Chow Mein	2.75
番茄牛肉炒麵	Tomato Beef Chow Mein	1.10
什錦炒麵	Sup Gum Chow Mein	2.00
毛茛雞球炒麵	Mushrooms Chicken Chow Mein	3.00
杏仁雞丁炒麵	Almond Chicken Chow Mein	2.50

伊麵	Ye Noodles	
肉絲攪伊麵	Pork or Beef Mun Ye Mein	2.00
毛茛雞球攪伊麵	Mushrooms Chicken Mun Ye Mein	3.50
鴨羹伊府麵	Diced Duck Mun Ye Mein	3.00
鴻圖伊府麵	Hung Toa Ye Mein	2.75
窩伊府麵	Wor Ye Mein	2.50

預定 Special Dishes

(To Be Ordered In Advance)

Shark's Fins 魚翅	Squab 鴿
乾燒大包翅	四十五元
清湯大包翅	三十七元五毫
紅燒大包翅	三十七元五毫
奶窩大包翅	三十七元五毫
明爐燒雙乳鴿	八元
柱侯浸雙鴿	七元
檸檬燻雙鴿	八元
奶窩雙鴿	七元五毫
西湖扒雙鴿	七元五毫
蟠龍雙鴿	九元
Chicken 雞	Special Soup 燉湯
陶陶三片脆皮雞	十五元
金華玉樹雞	八元
柱侯浸雞	六元五毫
糯米雞	七元五毫
鹽焗雞	七元五毫
當紅脆皮雞	八元
奶油露笋雞	七元五毫
桂林腐皮雞	九元
Duck 鴨	什錦雪耳
霸王大鴨	九元
京都片皮鴨	八元
蟠龍大鴨	九元五毫
西湖扒鴨	七元五毫
鮮陳扣鴨	八元
菜子大鴨	七元五毫
鳳吞翅	十五元
鶴穿松陵	八元五毫
網鮑燉雞膀	九元
竹射禽扒	九元
什錦冬瓜盅	七元五毫起



Waiting for the Cable Car

ARNOLD GENTHE And His Old Chinatown

San Francisco Chinatown is known throughout the world as one of the most colorful attractions in America. Some of the authentic atmosphere and charm of the Old Chinatown, however, are fading away in the name of progress.

At the height of its exotic and mysterious past, one man made a photographic record of Chinatown which is internationally acknowledged as the

best of its kind. The man was Arnold Genthe (1869 - 1942), whose picture appears on the cover.

Tao Tao restaurant is proud to present for its guests, both as an artistic triumph and a public service, the only existing permanent historical exhibit of Genthe's Chinatown work.

Displayed on two floors of Tao Tao restaurant are thirty-three celebrated studies of what is termed "the best of Genthe's Old Chinatown work". The magnificent enlarged reproductions of his original photographs portray the Chinatown of the 1890s, then even more than now a city within a city — in Genthe's own words: "... sandalwood and exotic herbs ... in the air always the sound of temple gongs ... carvings of jade and ivory ... and the men with inscrutable faces and children in gay silken costume. ..."

His record of Chinatown life and living did much to project Genthe's international fame as a lens artist. In fact, these photographs are a part of the only published studies of Chinatown ever made. We hope these works of art will recapture for you a bit of the magic past. We invite you and your friends to enjoy them.

今日菜式

其花牛肉	新荷鸡球	炒的球	汁文虾	蚝油焗鮑	玉菇焗肉	蚝油花菇	红煨乳鴿	碧綠燕窩	北菇生翅
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